

# Set Menu

# PRONTO

## STARTERS

A SELECTION OF THE FOLLOWING STARTERS TO SHARE

### BRUSCHETTA AL POMODORO

Toasted sourdough bread infused with garlic topped with San Marzano tomatoes, torn basil & drizzled with Extra virgin olive oil.

### ZUCCHINE FRITTE

Lightly floured courgette sticks fried until crispy, served with garlic mayo.

### FOCACCIA

Handmade flat bread with herbs, garlic & olive oil, good for sharing round the table.

### OLIVE MARINATE A bowl of voluptuous, finger-licking Italian olives.

## MAINS

### RAVIOLINI GORGONZOLA & PEAR

Parcels of pasta filled with soft cheese & pear in a creamy gorgonzola sauce with pear & walnuts.

### MARGHERITA

Tomato base pizza with mozzarella & cows mozzarella.

### PUTTANESCA

Traditional tomato base, with mozzarella cheese, anchovies, black & green olives, capers & cherry tomatoes, finished with a drizzle of garlic oil & bottarga.

### DIAVOLA Tomato base with mozzarella, spicy salami venticina & red chillies.

### TAGLIATELLE ALLA VITTORIA

Ribbons of pasta, tomato, minced meat, cream, mushroom, onion & spicy sausage. Our best-selling dish – bellissimo!

### RIGATONI PASTA WITH SMOKED SALMON & BROCCOLI

Large pasta tubes combined with hot smoked salmon & broccoli, finished with chopped dill.

### PENNE DELLO CHEF

Penne pasta with chicken & smoked salmon, in a creamy tomato sauce with a touch of chilli & rocket leaves.

### MUSHROOM RISOTTO With Porcini and woodland mushrooms.

### RIGATONI PASTA WITH CHICKEN & PESTO

Large pasta tubes in a basil pesto & a splash of tomato sauce with chicken & cherry tomatoes topped with pine nuts.

### BRAISED BEEF STEAK WITH TRUFFLE MASH

Served with fried artichoke, pancetta & woodland mushrooms with a red wine gravy.

### VITTORIA'S STEAK BURGER

6oz steak burger served in a brioche bun with streaky pancetta bacon & smoked mozzarella served with chunky gourmet chips & a tomato ragu sauce.

### SALMON GENOVESE

Scottish salmon supreme grilled with a pecorino & pesto crust with creamy mash potatoes, french beans & a creamy pesto & sun dried tomato sauce.

### BALMORAL CHICKEN HAGGIS

Roasted corn fed chicken breast filled with Hornig haggis wrapped in pancetta served in a wild mushroom and chicken jus. Accompanied with french beans and sauteed herb potatoes.

### ITALIAN FISH STEW

A selection of fresh fish & shellfish gently stewed in a saffron broth.

### STUFFED VEGAN AUBERGINE

Half of an aubergine filled with confit aubergine, courgette, tomato, pepper & olives & glazed with vegan cheese on a bed of cherry tomato sauce & french beans.

### LASAGNE DI MAMMA

Layers of pasta, tomato, bechamel sauce, minced meat & mozzarella. Just like Mamma's.

## TO FINISH

FINISHED WITH A SELECTION OF TEA OR COFFEE

#### DIETARY

#### KEY :



VEGETARIAN



PEANUTS



NUTS



SESAME SEEDS



CEREALS CONTAINING GLUTEN



CRUSTACEANS (SHELLFISH)



FISH



MOLLUSCS (SHELLFISH)



SULPHUR DIOXIDE



EGGS



MILK



MUSTARD



LUPIN



SOYA



CELERY